

## RAW BAR

* Fin de Claire N°2 · 1pc	180
* White pearl N°2 · 1pc	180
* Caviar with cream and crispy ciabatta · 45/25/10/60 g	540
Salmon tartare with yuzu sauce · 180 g	545
Beef tartare with elderflower tartar · 185 g	430
Veal carpaccio with delicate chili cream and onion jam · 190 g	530

## STARTERS

Chicken liver pate with onion jam · 180 g	280
Plateau of Italian cheeses with raspberry coulis (Parmesan, Brie, Gouda with pesto, Gouda with sun-dried tomatoes, nuts, raspberry jelly) · 140/40/40 g	550
Tasting set of meat specialties · 210/80/30 g	640
Turkey sous vide fillet with tomato sauce · 198 g	460

## SALADS

Mixed salad with vegetables and nut sauce · 390 g	460
Salad with shrimp and pineapple confit · 250 g	570
Caesar with shrimps · 280 g	460
Caesar with chicken and bacon · 280 g	420
Burrata with pesto sauce, avocado and tomatoes · 380 g	455
Salad with wine pear and caramelized chicken liver · 240 g	410
Salad with stracciatella, jamon and persimmon · 280 g	465
Salad with eel and avocado · 350 g	735
Salad with roast beef and Shiitake mushrooms · 265 g	580
Salad with tuna tataki and chuka · 290 g	780

## BRUSCHETTA

Bruschetta with roasted peppers and pesto · 170 g	235
Bruschetta with roast beef and truffle aioli · 150 g	275
Bruschetta with salmon and stracciatella on avocado mousse · 200 g	365

## PIZZA

Four cheeses (Gorgonzola, Mozzarella, Parmesan, Brie) · 500 g	490
With roast beef and truffle aioli · 500 g	545
Margarita · 500 g	350
Chorizo picante · 500 g	485
Specialty «Havana» with shrimps and sweet fennel» · 500 g	575

## HOT APPETIZERS

Pan of mussels with Caribbean sauce and crispy ciabatta · 500/150/80 g	810
Crispy shrimps with chili cheese sauce · 180/50 g	580
Lavash with cheese and herbs · 290 g	290
* Sauté with seafood (shrimps, mussels, scallops, squid, octopus) · 530 g	910

## SOUPS

Borscht with rib and crispy bread · 400/80/100 g	325
Rich broth made from homemade chicken and noodles · 300 g	245
Tom Yam · 380/60 g	840

## PASTA AND RISOTTO

Pasta Carbonara · 330 g	445
Green risotto with seafood · 315 g	715
Pasta with shrimp and fennel · 325 g	595
Risotto with rabbit and mushrooms · 320 g	685

## MEAT DISHES

Stewed veal cheeks with potato and truffle puree · 260/150 g	665
Duck breast with citrus puree and berry sauces · 400 g	630
* Veal medallions with pepper sauce · 340 g	820
Chicken kebab · 180/50 g	445
Duck leg confit with cauliflower puree · 400 g	590
BBQ pork ribs with spicy cabbage · 370 g	620

## FISH AND SEAFOOD DISHES

Dorado with mussels and roasted pepper sauce · 390 g	665
* Octopus with young potatoes and baked peppers · 450 g	1050
* Salmon with lemon truffle sauce · 320 g	870
Sea bass with coconut and garlic puree · 320 g	735

## SAUCES

• BBQ · 50 g	65
• Adjika · 50 g	
• Truffle aioli · 50 g	
• Tartarus · 50 g	
• Ketchup · 50 g	
• Cheese chili · 50 g	

## FROM THE FIRE

* Grilled dorado · 100 g*	250
* Tiger prawns 8/12 on the grill · 100 g*	550
* Grilled squid · 100 g*	255
* Grilled salmon · 100 g*	380
* Ribeye steak (America) · 100 g*	760
* Ribeye steak (Ukraine) · 100 g*	350
* Grilled octopus · 100 z*	1000
* Grilled scallop · 100 z*	500
Veal rack · 100 g*	300
Pork barbecue · 100 g*	215
Chicken barbecue · 100 g*	165
Veal kebabs · 100 g*	370

*\*The price is per 100 g of raw product*

## GARNISHES

Grilled vegetables (zucchini, aubergine, pepper, mushrooms) · 230 g	285
Grilled/steamed asparagus · 100 g	325
Grilled corn · 100 g	125
French fries · 150/50 g	145
Mashed potatoes · 150 g	135
Potato wedges with dill · 150/50 g	180
Sweet potato fries · 150/50 z	195

## BAKERY

Bread basket from our bakery · 300/30 g	155
Focaccia with sun-dried tomatoes and arugula · 100 g	160

## DESSERTS

Basque cheesecake with salted caramel · 170 g	<b>265</b>
Banana cheesecake with salted caramel · 135 g	<b>275</b>
Raspberry tart · 105 g	<b>235</b>
Тарт грушевий · 105 g	<b>235</b>
Profiteroles with custard · 60 g	<b>180</b>
Profiteroles with chocolate cream · 60 g	<b>180</b>
Ice cream in assortment · 50 g	<b>75</b>

\* the birthday discount does not apply to these items

THIS INFORMATION LEAFLET CONTAINS MATERIALS ABOUT THE PRODUCTS AND THEIR MANUFACTURERS,  
WHICH IS SOLD ON THE TERRITORY OF THE «HAVANA» CATERING ESTABLISHMENT.  
THE ORIGINAL MENU IS KEPT IN THE CONSUMER'S CORNER AND IS AVAILABLE UPON REQUEST.  
PRICES ARE INDICATED IN THE NATIONAL CURRENCY - HRYVNIA.

**HAVANA**  
RESTAURANT

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